

Food Inspection Program

Page 1 of 2

Business Name: Boo Erik Cafe Operator: Frank Keath Phone: \_\_\_\_\_

Address: 410 Stauffer Avenue, Chambersburg, PA City: \_\_\_\_\_ ZIP: \_\_\_\_\_ Seat / Checkouts: \_\_\_\_\_

General Health Record ID: PR 20091-2021 P/E: \_\_\_\_\_ Date: 12/28/09 EHS: \_\_\_\_\_ Activity Time: \_\_\_\_\_ Travel Time: \_\_\_\_\_

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

Table with multiple columns for Compliance Status, CDI, R, and PTS. Rows include categories like Personal Hygiene, Preventing Contamination by Hands, Approved Sources, and Consumer Advisory.

- Service
128 [x] Scheduled
129 [ ] Return
126 [ ] Field PI Rvw
130 [ ] Complaint
133 [ ] Illness / Injury
134 [ ] Permit Inv.
136 [ ] Field Education
127 [ ] Pre-Operat.
106 [ ] HACCP

- Results
01 [ ] Satisfactory
02 [ ] Unsatisfactory
03 [x] Complete
04 [ ] Incomplete

- Action
04 [ ] Suspend
07 [x] Approved
10 [ ] Disapproved
26 [ ] Follow-up Req'd

- Meals Served
6020 [x] Breakfast
6025 [x] Lunch
6030 [x] Dinner
6035 [ ] Cater
6040 [ ] Other

- Meal Observed
6045 [ ] Breakfast
6050 [ ] Lunch
6055 [ ] Dinner
6060 [ ] Cater
6065 [ ] Other

Blue Low Risk Factors: Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

Table with columns for CDI, R, and PTS. Rows include Food Temperature Control, Food Identification, Protection from Contamination, Utensils and Equipment, Physical Facilities, and Proper Use of Utensils.

Rec Critical Points: 0
Blue Points: 16
Total Points: 16

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report.

Person in Charge (Printed Name): Frank W Keath Jr (Signature): Frank W Keath Jr
Regulatory Authority (Printed Name): Alicia Schooley (Signature): Alicia Schooley

Food Inspection Program

Business Name: Boo Oak Cafe Operator: Frank Keith Phone: ( )

Address: 410 Stouffer Avenue Chambersburg, PA 17201 City: Chambersburg ZIP: PA 17201 Seat / Checkouts:

General Health Record ID: PR 2009-202 P/E:  Date: 12/29/09 EHS:  Activity Time: m Travel Time: m

TEMPERATURE OBSERVATIONS			
Item / Location	Temp (°F)	Item / Location	Temp (°F)
<u>1 dr. Cooler (L)</u>	<u>28°</u>		
<u>1 dr. Cooler (R)</u>	<u>30°</u>		
<u>2 dr. Prep Cooler</u>	<u>32.6°</u>		
<u>1 Refrigerator</u>	<u>33°</u>		

- Service**
- 128  Scheduled
  - 129  Return
  - 126  Fid Pl Rvw
  - 130  Complaint
  - 133  Illness / Injury
  - 134  Permit Inv.
  - 136  Field Education
  - 127  Pre-Operat.
  - 106  HACCP

- Results**
- 01  Satisfactory
  - 02  Unsatisfactory
  - 03  Complete
  - 04  Incomplete

- Action**
- 04  Suspend
  - 07  Approved
  - 10  Disapproved
  - 26  Follow-up Req'd

- Meals Served**
- 6020  Breakfast
  - 6025  Lunch
  - 6030  Dinner
  - 6035  Cater
  - 6040  Other

- Meal Observed**
- 6045  Breakfast
  - 6050  Lunch
  - 6055  Dinner
  - 6060  Cater
  - 6055  Other

OBSERVATIONS and CORRECTION ACTIONS

Item Number	Violations cited in this area must be corrected with the time frame specified.	Points
<u>4300</u>	<u>Seals need replaced on 1 dr. Cooler (L)</u>	<u>3</u>
<u>4300</u>	<u>Seals need replaced on 1 dr. Cooler (R)</u>	<u>3</u>
<u>2900</u>	<u>Thermometer is broken on 1 dr. Cooler (L)</u>	<u>5</u>
<u>2900</u>	<u>Thermometer is broken for refrigerator</u>	<u>5</u>

Red Critical Points	<u>0</u>
Blue Points	<u>16</u>
Total Points	<u>16</u>

Comments

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Right to Know Law.

Person in Charge (Printed Name): Frank W Keith (Signature): Frank W Keith

Regulatory Authority (Printed Name): Alicia Schaeley (Signature): Alicia Schaeley